



**District of Columbia Fire and EMS Department
Fire Prevention Division
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Vending Vehicle Requirements for Hood Suppression Systems and Use of Propane

No vendor shall prepare or vend fried chicken, fried fish, french fries, roasted peanuts, honey roasted almonds or cashews, cheese steaks, hamburgers, cheeseburgers, and gyros or any other foods cooked aboard a vending vehicle without meeting the following additional requirements:

All deep fryers and cooking appliances producing grease vapors must be protected with a Type I hood suppression system, approved by the Office of the Fire Marshal;

The hood suppression system in these vehicles must have approved plans and must be inspected annually by the Office of the Fire Marshal;

The automatic fire-extinguisher system shall be serviced at least every six months and after any activation of the system.

Hoods, grease-removal devices, fans, ducts, and other appurtenances shall be cleaned at intervals necessary to prevent the accumulation of grease. Cleaning shall be recorded, and records shall state the extent, and date of service. The maintenance records shall be on the vending vehicle.

All vehicles equipped with cooking appliances must have at least one (1) minimum 2A-10BC fire extinguisher mounted in the cooking area;

Vehicles operating with propane must obtain a permit from the Office of the Fire Marshal and must be posted in the vehicle at all times;

All propane cylinders shall be mounted in compartments and should be secured and placarded;

No smoking signs must be posted on the vehicle; and

All vehicles with deep fryers, propane and any other electrical or cooking devices shall be inspected by the Office of the Fire Marshal annually;